DOLCI DELLA CASA

Tiramisu $10
Two layers of ladyfingers soaked with espresso, filled with our homemade sweet mascarpone cream dusted with rich cocoa powder

Crème Brulee $10
Homemade vanilla flavored flan with glazed brown sugar

Torta della Nonna $9.50
Delicate lemon custard pie with toasted pine nuts

Mousse al Cioccolato $9.50
Delicate chocolate mousse on a chocolate sponge base covered with a light coat of bitter chocolate

Ricotta Cheese Cake $9.50
Classic cheesecake with a light ricotta cheese filling

Torta di Mandorle $9.50
Gluten-free moist almond and coconut flour cake with bourbon whipped cream and fresh strawberries

Sorbeti $9.50
Choice one from our Assorted Italian Sorbets

Gelati $9.50
Two scoops of our artisanal gelatos
Ask your waiter for our flavors.

Tartufo $9.50
Vanilla and Chocolate Ice cream with a chocolate coating

Budino di Pane $10
Warm bread pudding covered with caramel sauce

Bigne al Cioccolato Caldo $10
Whipped cream filled cream puffs served with a warm chocolate sauce

CAFFE’

Espresso $3.5
Cappuccino $4.5
American Coffee $2.5
Teas and Herbal Teas $2.5- $3.5
Specialty Coffee $9.5
GRAPPE
Nonino Grappa
Chardonnay, Merlot, Moscato  $13
Il Poggione Grappa De Brunello  $18

PORTS
Six Grapes  $9
Graham’s 20 Years Tawny  $13
Graham’s 30 Years Tawny  $23

COGNACS, BRANDIES & CALVADOS
Bollard Calvados “Grand Solage”  $10
Remy Martin V.S.O.P  $11.50
Hennessy “Privilege” V.S.O.P.  $11.50
Cerbois XO Armagnac  $12
Martell Cordon Bleu  $25

SCOTCH
Glenfiddich 12 Yr.  $12
Glenlivet 12 Yr.  $13
Glenmorangie 10 Yr.  $13
Aberfeldy  $13
Macallan 12 Yr.  $13

BOURBON
Makers Mark  $11
Knob Creek  $12
Woodford Reserve  $12
Bookers  $12.50
Basil Hayden’s  $13
Bakers 7  $13